

HARVEY & BROCKLESS

the fine food c^o

Finished Product Specification

Product Name	PHILADELPHIA 1.65KG
Product Code	DS021
Product Description	Made with milk and real cream, Philadelphia Original distinct fresh and creamy taste makes it a delicious soft cheese ingredient to use across your dishes. Philadelphia is fantastically versatile, whether you are using it to cook, bind, pipe or bake. The combination of its rich, creamy taste and silky-smooth consistency, ensures Philly always works hard in your dishes. Cook – Philadelphia unique recipe ensures a perfectly balanced taste and consistent texture in your dishes every time. Bind – Philadelphia smooth, rich taste naturally enhances both sweet and savoury dishes and holds even the most delicate ingredients together. Pipe- Philadelphia maintains its creaminess and smooth texture when whipped and importantly, holds its shape when piped. Bake - Philadelphia is stable when baked, making it the natural choice for cakes and savoury dishes.
Country Of Origin	Germany
Health Mark	DENI12060EG
Product Weight (kg)	Gross: 1.726 Net: 1.650 Is the product packaged to average or minimum: Average Emark: Yes

CHEESE DETAILS

Milk Type	Cow
Heat Treatment	Pasteurised
Type of Cheese	Soft/Semi-Soft
Type of Rennet	No Rennet
Type of Rind	No Rind

ORGANOLEPTIC PROFILE

Appearance	White cream
Aroma	Typical Of Spreadable Cheese
Texture	Creamy
Flavour	Fresh And Creamy Taste
Aftertaste	Fresh And Creamy Taste

Shape	Creamy - Tub
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SHELF LIFE AND STORAGE

Shelf Life from Manufacture	120 days
Minimum Life into Depot	42 Days
Shelf Life Once Opened	Keep Refrigerated And Consume Within 1 Week Of Opening
Storage Temperature (Unopened)	Chilled (0C to 5C)
Storage Temperature (Opened)	Chilled (0C to 5C)
Suitable for Freezing	No

INGREDIENT DECLARATION

Ingredients in Descending Order	% Composition	Country of Origin
Full Fat Soft Cheese (pasteurized cow milk)	.0	Germany
Salt	0	Germany
Stabilizer: Guar Gum	0	Germany
Acidity Regulator: Citric Acid	0	Germany

NUTRITIONAL INFORMATION

Nutrition Information	Quantity per 100g/100ml
Energy kJ	933.00
Energy kcal	226.00
Fat (g)	21.00
of which Saturates (g)	14.00
of which Mono-Unsaturates (g)	0.00
of which Poly-Unsaturates (g)	0.00
Carbohydrate (g)	4.30
of which Sugars (g)	4.30
Protein (g)	5.40
Sodium (mg)	300.00
Equivalent as Salt (g)	0.75
Fibre (g)	0.20
Moisture (g)	0.00

ANALYTICAL STANDARDS- CONFIDENTIAL

Test	Target	Reject	Reject	Frequency
pH				
Total Moisture				
Aw				
Total Fat				
Fat in Dry Matter				
Pesticide Residues				
Total Meat Content				
Nitride (Cured Meat Products)				
Histamine				
Aflatoxin				

Ochratoxin (Cereals, Nuts and Dried Fruits)				
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MICRO STANDARDS- CONFIDENTIAL

Test	Target	Reject	Method	Frequency
TVC				
Ecoli				
Staphylococcus Aureus				
Bacillus Cereus				
Listeria spp in 25g				
Salmonella spp in 25g				
Yeast and Moulds				
Laboratory Used				
Accreditation				

FOOD INTOLERANCE

Does the Product / Ingredient Contain	Yes/No	Source (if present)	May Contain
Nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts (Queensland nuts))	No		
Nut Residues (from Cross Contamination)	No		
Nut Derived Oil	No		
Peanuts and Derivatives	No		
Sesame Seeds and Derivatives	No		
Other Seeds / Seed Derivatives	No		
Milk and Milk Derivatives	Yes	Milk	
Egg and Egg Derivatives	No		
Soya and Soya Derivatives	No		
Maize and Maize Derivatives	No		
Wheat, Rye, Barley, Oats and Derivatives of	No		
Gluten	No		
Yeast and Yeast Derivatives	No		
Fish and their Derivatives	No		
Crustaceans, Molluscs and their Derivatives	No		

Celery	No		
Mustard	No		
Sulphites	No		
Garlic	No		
Lupin and Lupin Derivatives	No		
Rice and Rice Derivatives	No		
Fruit and Fruit Derivatives	No		
Additives	Yes	Guar gum, citric cid	
Azo and Coal Tar Dyes	No		
Glutamates	No		
Benzoates	No		
BHA / BHT	No		
Aspartame	No		
MRM (Mechanically Recovered Meat)	No		
Natural Colours	No		
Artificial Colours	No		
Natural Flavouring	No		
Artificial Flavouring	No		
Preservatives	No		
Antioxidants	No		
MSG (Monosodium Glutamate)	No		
Alcohol	No		
Genetically Modified Ingredients	No		
Irradiated Ingredients	No		

SUITABILITY

Suitable For	Yes/No
Ovo-lacto Vegetarians	Yes
Coeliacs	Yes
Peanut Allergy Sufferers	Yes
Vegans	No
Lactose Intolerants	No

CERTIFICATION

Certification	Yes/No
Kosher Certified	No

Halal Certified	Yes
Organic Certified	No

PACKAGING

Primary / Secondary / Tertiary	Type of Material	Description	Component Weight (g)
Primary	PP	Plastic tub and lid	.08

Packed in a Protective Atmosphere	No
Vacuum Packed	No

Total Weight of Primary Packaging (g)	76.00
Total Weight of Secondary Packaging (g)	.00
Total Weight of Tertiary Packaging (g)	640.00
Number of Units per Case	4
Number of Layers per Pallet	6
Number of Cases per Pallet	90
Pallet Dimensions (L x W x H) (mm)	1200.00x1000.00x1485.00
Pallet Type (e.g. GKN, CHEP)	UK CHEP

Primary Barcode Details	5000224026386
Secondary Barcode Details	N/A

PHOTOGRAPHIC STANDARD



Agreed by Harvey & Brockless

Liga Sila
25/09/2023

NOTE Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you within 14 days we will assume that you are in agreement with the specification.

REVISION HISTORY

Date	Issue number	Reason for amendment	Authorised by
18/10/05	1	First Issue	Peter Barnard
18/08/06	2	Logo Change	Peter Barnard
17/04/07	3	Spec reviewed; updated all info	Peter Barnard
30/01/08	4	Included photographic standard	Peter Barnard
19/11/08	5	Product code changed from D11 to DS021	Peter Barnard
30/04/09	6	Updated ingredient breakdown, nutritional information. Spec now a controlled document.	Peter Barnard
10/02/10	7	Company logo changed	Peter Benson
10/08/10	8	Updated allergen table	Alan Richings
05/11/12	9	Updated nutritional information according to supplier spec as confirmed by supplier (5/11/12)	Rajeswari Arun
30/04/13	10	Spec reviewed	Sakshi Sharma
21/06/13	11	Spec format updated	Sakshi Sharma
07/08/15	12	Cheese Cellar logo replaced with Harvey & Brockless	Anthea Quamina
16/01/17	13	Specification reviewed	Anthea Quamina
17/01/17	14	Shelf life changed from 70 days to 105 days	Anthea Quamina
21/02/2018	15	Carrageenan gum removed and Kcal changed to 235	Caroline Shittu
31/03/2021	16	Spec reviewed	EPDM
25/09/23	17	Specification reviewed	Liga Sila